



INSTALLATION & OPERATION MANUAL for SW Series Food Warmers



SW series 'BUN warmer' shown with
SG Series "Hot Dog Grill" SG-24S

The SW Series Food Warmers are available in three models (SW-18, SW-22 and SW-34). Each is designed to accompany a corresponding SG Series Hot Dog Grill, but may be used independently.

These versatile Food Warmers may be operated wet or dry. Product may be kept in its original packaging or placed directly into drawer. Some experimentation will help determine which type of operation is best suited for your specific needs.

The instructions contained in this manual apply to all models in the SW Series.

NOTE: Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to "Shipping Damage Instructions" enclosed for detailed instructions. Failure to follow these instructions will negate Merco/Savory" or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation-operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury, damage to the unit, and will void the warranty.

THIS MANUAL SHOULD BE RETAINED FOR FUTURE USE

INSTALLATION INSTRUCTIONS

Place SW Series Food Warmers in the most convenient location for ease of cleaning, maintenance, service and general operation. When installing this unit, avoid drafts, close proximity to grease, vapor-producing appliances or other high ambient heat equipment.

A minimum of 1" clearance on top, both sides and bottom is required for proper air circulation. This clearance is assured by the 1" adjustable legs supplied with the unit.

WARNING

This unit must be used with the proper voltage as Specified on the unit data plate located on rear Panel. Use of any other voltage or altering plug Will damage unit, void warranty And may cause injury.

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient to meet the requirements indicated on the unit data plate and in accordance with the National Electrical Code and local electrical installation codes. Failure to meet these requirements will void the warranty.

Before connecting this unit to a power source, remove all packing materials.

ELECTRICAL SPECIFICATIONS

Model	Voltage (Volts AC)	Amperage (Amps)	Frequency (HZ)	Phase	Cord & Plug* (Supplied)
SW-18	120V	1.9	50/60	1	5' cord/NEMA 5-15P
	220/240	1.75/1.9	50/60	1	5' cord/NEMA 6-15P
SW-22	120	2.1	50/60	1	5' cord/NEMA 5-15P
	220/240	1.9/2.1	50/60	1	5' cord/NEMA 6-15P
SW-34	120	3.8	50/60	1	5' cord/NEMA 5-15P
	220/240	1.7/1.9	50/60	1	5' cord/NEMA 6-15P

****Models shipped overseas are supplied with power cord only.**

OPERATION INSTRUCTIONS

The SW Series Food Warmers may be operated “wet” or “dry”. Operation in either mode is a matter of personal preference in product moisture content, consistency and convenience. Some experimentation will help in determining which type of operation is best suited to your needs.

“Dry” Operation

1. Place product (buns), without removing the original packaging, directly into drawer.
2. Set **Moisture Control** to “High” (closed) position.
3. Set **Main Power Switch** to “On” position.
4. Set **Temperature Control** to #5. (Note: This is an average setting. Due to product diversity, some experimentation will be necessary to obtain desired results).
5. Moisture trapped in packaging will keep product fresh.

“Wet” Operation

1. Remove bun screen from drawer to access water pan. Fill water pan with approximately 2 quarts of warm water. Replace bun screen.
2. Remove product from original packaging and place in drawer.
3. Set **Moisture Control** midway between High and Low.
4. Set **Main Power Switch** to “On” position.
5. Set **Temperature Control** to #5. (Note: This is an average setting. Due to product diversity, some experimentation will be necessary to obtain desired results).
6. To lower temperature of warming drawer, rotate temperature control knob to a lower setting. To increase temperature, rotate to a higher number.

WARMING HINTS

- To insure consistent results, always rotate stock when refilling drawer with fresh product.
- **DO NOT** obstruct air space under warmer. This will prevent proper air circulation and cause product inconsistencies.
- It is **NOT** recommended that you use frozen product. Allow product to reach room temperature before placing in warmer.
- If operating the warmer in the “**Wet**” mode, periodically check water level in pan. Replace as needed.

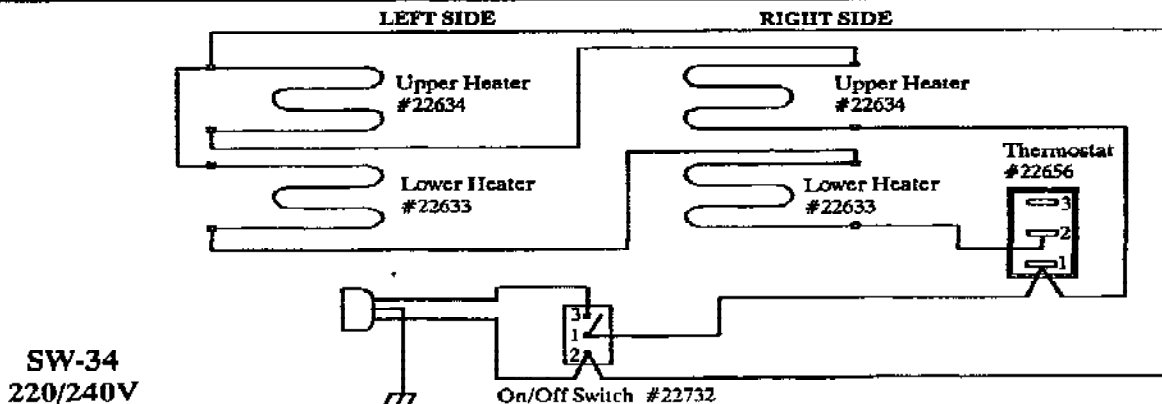
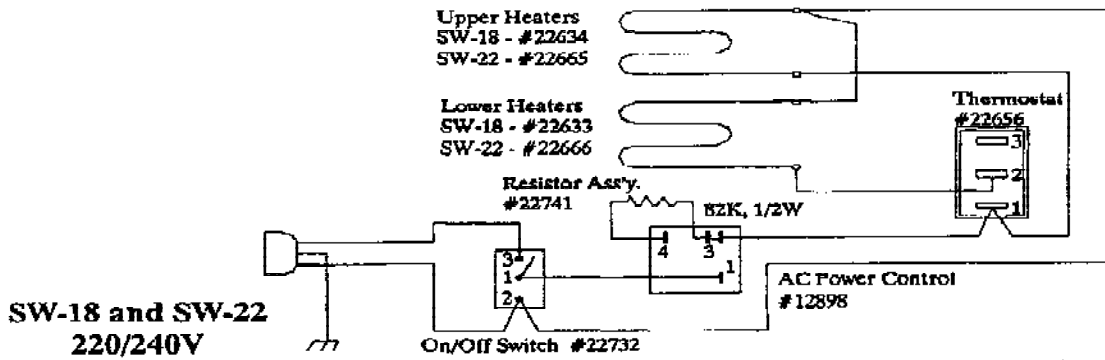
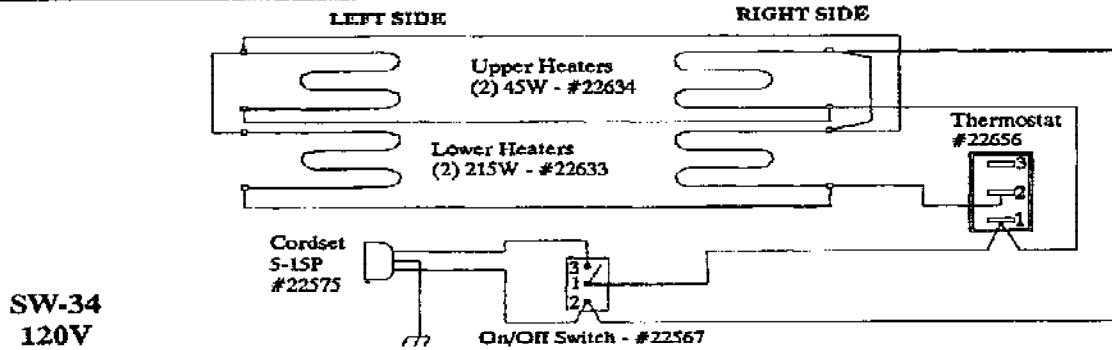
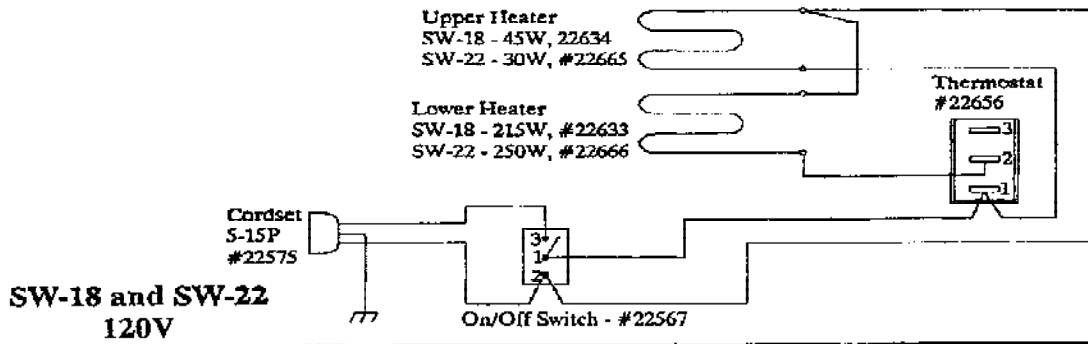
CLEANING INSTRUCTIONS

CAUTION: Unplug unit and allow to cool before cleaning.

The SW Series Food Warmers are designed for easy cleaning. The outer surfaces need nothing more than a daily wiping with a soft damp cloth. Remove the bottom screen and water pan and rinse in hot sudsy water. Inner surfaces may be wiped with a soft damp cloth.

Do not use abrasive cleaners on any part of this unit. This will cause damage to the finish of the unit.

WIRING DIAGRAMS



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